

JEWISH WOMEN'S

1979. 210
BENEVOLENT SOCIETY

GRESSWOLD



APPLE CRUMBLE

4 Apples Peeled and Cored
1 Teaspoon Grated Lemon Rind
Honey or Brown Sugar to taste
Pinch Salt
3/4 Cup Water

Method:

Stew apples in the water with the lemon rind and honey or sugar. Place apple in an oven dish and sprinkle thickly with cinnamon and Raisin Honey Crunch. Dot with margarine or butter and place in a 200°C oven until brown and crispy.

EVE BERSON

LEMON MERINGUE TART

1/4 lb Butter Melted
Marie Biscuits
1 Tin Condensed Milk
2 Eggs
1/2 Cup Lemon Juice or Less
2 Dessertspoons Castor Sugar

Method:

Crush Marie biscuits and add in melted butter. Mix together and place mixture in greased Pyrex dish. Mix together condensed milk, egg yolks and lemon juice. Pour mixture into pyrex. Beat egg whites with castor sugar and place on top of tart. Bake in oven at 300°F for 20 minutes.

EVE BERSON

CHEESE CAKE

1 Packet Tennis Biscuits
1/4 lb Butter
1 Tin Ideal Milk Chilled
2 Tablespoons Flour
1 Tablespoon Custard
1/2 Cup Sugar
400 grams Cream Cheese
2 Eggs

Method:

Crush biscuits and mix with melted butter. Put into greased dish. Beat Ideal milk until stiff. Add in eggs and mix. Then add the flour, custard, sugar and lastly add the cheese. Pour onto base in dish. Bake for 20-25 Minutes in 375° F oven.

EVE BERSON

APPLE CRUMBLE

4 Apples Peeled and Cored
1 Teaspoon Grated Lemon Rind
Honey or Brown Sugar to taste
Pinch Salt
1/2 Cup Water

Method:

Stew apples in the water with the lemon rind and honey or sugar.
Place apple in an oven dish and sprinkle thickly with crumbles and
Bake in Honey Crumbles. Dot with margarine or butter and place in a
300° oven until brown and crispy.

THE BRONSON

LEMON MERINGUE TART

1/2 lb Butter Melted
Marie Biscuits
1 Tin Condensed Milk
2 Eggs
1/2 Cup Lemon Juice or Less
2 Dessertspoons Castor Sugar

Method:

Crush Marie biscuits and add in melted butter. Mix together and
place mixture in greased Pyrex dish.
Mix together condensed milk, egg yolks and lemon juice. Pour
mixture into pyrex. Beat egg whites with castor sugar and place
on top of tart. Bake in oven at 300° for 20 minutes.

THE BRONSON

CHEESE CAKE

1 Packet Tonnies Biscuits
1/2 lb Butter
1 Tin Ideal Milk Chilled
2 Teaspoons Flour
1 Teaspoon Mustard
1/2 Cup Sugar
400 grams Cream Cheese
2 Eggs

Method:

Crush biscuits and mix with melted butter. Put into greased dish.
Beat Ideal milk until stiff. Add in eggs and mix. Then add the
flour, mustard, sugar and lastly add the cheese. Pour onto base
in dish. Bake for 20-25 minutes in 375° F oven.

THE BRONSON

FRUIT BARS

1 Cup Sugar
1/2 Cup Melted Margarine
2 Beaten Eggs
1 Cup Flour
1/2 Teaspoon Baking Powder
1/2 Teaspoon Salt
1 Cup Chopped Nuts
1 Cup Chopped Raisins

Method:

Mix sugar, eggs and margarine. Add sifted dry ingredients, then nuts and fruit. Mix well. Spread in a greased and floured 9" X 13" pan. Bake at 350° for 25 minutes. While warm cut into bars and sprinkle with icing sugar. Makes three dozen.

BELLE KATZ

EASY NO BAKE LEMON TART

1 Packet Marie Biscuits
4 Eggs
1 Cup Sugar
Juice of 1 Lemon and Rind
1 Tablespoon Gelatine
5 ozs. Butter

Method:

Crush biscuits and mix with melted butter. Press into square pyrex dish. Mix yolks of eggs, sugar, a knob of butter and lemon juice in a saucepan and stir until first bubbles appear. Remove from stove. Dissolve gelatine in one cup of cold water, add lemon rind, pour into egg yolk mixture.

Beat egg whites stiffly with 1/2 egg shell of cold water and a pinch of salt. Mix two mixtures together and pour into tart. Set in fridge overnight.

BELLE KATZ

ASPARAGUS PIE

Filling:

1 Tin Asparagus Cuts - drained
2 Cups Grated Cheddar Cheese

Beat together:

3 Eggs
1/3 Cup Self-raising Flour
1/2 Cup Milk
15ml Chopped Parsley

Place asparagus in lined pie dish, cover with cheese. Pour over egg, milk and flour mixture. Sprinkle with parsley. Bake at 200° C for 20-25 minutes. This freezes very well.

Please note: The dish can be lined either with puff pastry rolled out very thinly or any other dough.

BELLE KATZ

FROZEN GINGER CREAM

1 Teaspoon Unflavoured Gelatine
1 Cup Milk, 1/2 Teaspoon Salt
2 Tablespoons Ginger Syrup
1 Cup Heavy Cream Whipped
1 Tablespoon Cold Water
1/4 Cup Finely Chopped Preserved Ginger
1/3 Cup Sugar
2 Teaspoons Vanilla Essence

Method:

Soften the gelatine in cold water. Dissolve over hot water and add milk slowly. Add preserved ginger and remaining ingredients, except whipped cream. Mix and chill. Beat thoroughly and fold in whipped cream. Freeze in refrigerator tray. Serves 6 to 8.

ROSA BARNETT

BANANA FLUFF

4 Bananas
3 Eggs
1 Tin Condensed Milk
1/2 Dessertspoon Gelatine, melted in a little warm water
Juice of 1/2 a Lemon

Method:

Mash bananas, pour juice of lemon over it. Add tin of condensed milk, whip up till light and fluffy. Add dissolved gelatine, beat well, then add stiffly beaten egg whites. Fold slowly into mixture. Freeze.

Serve with cream or custard (made with egg yolks, if desired).

ROSA BARNETT

WHISKED SPONGE SANDWICH

3 Eggs
3 ozs. Castor Sugar
3 ozs. Flour
1 oz Melted Butter

Method:

Whisk the eggs and sugar together till the mixture whitens and thickens and runs off the whisk in smooth ribbons. Lightly fold in the sifted flour and melted butter and pour into two greased and floured sandwich tins. Bake in a preheated oven - 375°F for about 20 minutes until set and golden. Turn out, cool and fill as desired.

ROSA BARNETT

QUICK AND EASY

Puff Pastry

1 Packet Tomato or Onion Soup
Cheddar Cheese
Cayenne Pepper

Method:

Roll out puff pastry. Sprinkle packet of soup, cover with grated seasoned cheese. Roll up and cut like pinwheels. Bake in hot oven until brown. Serve immediately.

HELEN KLASS

PARAVA COFFEE CREAM PUDDING

1 Packet Boudoir Biscuits
1 Packet Orley Whip
1 Tablespoon Coffee
2 Tablespoon Sugar
1 Teaspoon Brandy
Little water

Method:

Beat orley whip till stiff with sugar and coffee. Soak biscuits in brandy and water until slightly soft. Layer biscuits, layer orley whip, etc. Set in fridge. Decorate as you wish.

HELEN KLASS

COCONUT MACAROONS

2 Tablespoon Sugar
2 Eggs
Approx. 500 g Coconut

Method:

Beat eggs very well, add sugar and beat again. Add coconut to make quite a firm mixture. Wet egg cup, fill 1/2 way with mixture, pat firm and turn out onto a baking sheet. Decorate with cherry on top. Bake in oven at 140° C, turn up to brown at 160° C.

HELEN KLASS

SALTI-CRAX PIE

3 Egg Whites
1 Cup Castor Sugar
17 Salti-Crax
1 Cup Chopped Pecan Nuts
1 Teaspoon Vanilla

Method:

Beat eggs very well, and slowly add the sugar. Beat very well again. Add crushed Salti-Crax and nuts. Bake in a 8" pie dish at 350° for 25-30 minutes. Top with whipped cream.

DAPHNE FURMAN

CHOCOLATE MOSAIC CAKE

2 Teaspoons Gelatine
100g. Bitter Chocolate (4 ozs.)
1/2 Cup Hot Water
1 Teaspoon Vanilla
1 Tablespoon Cold Water
1/3 Cup Sugar
4 Eggs Separated
250ml. Cream Whipped (1/2 pint)
3 Packets Boudoir Biscuits, dipped in mixture of Milk and Brandy

Method:

Soften gelatine in cold water. Melt chocolate in double boiler. Add hot water to gelatine and stir till smooth, then stir into chocolate. Remove from stove. Beat egg yolks with sugar until thick and creamy. Add chocolate mixture and vanilla, lastly fold in cream. Line a loose-bottomed tin with waxproof paper. Cover bottom with a layer of biscuits, then chocolate mixture until all used, ending with biscuits on top. Chill 12 to 24 hours. Unmould and decorate with cream rosettes and shavings of chocolate.

DAPHNE FURMAN

GINGER TART

3 Teaspoons Brown Sugar }
1 Teaspoon Mixed Spice } Sugar Mixture
1/2 Pint Cream
1 Packet Ginger Biscuits
1/2 Teaspoon Cinnamon
1/2 Teaspoon Ginger

Method:

Whip cream, add cinnamon and ginger. Lay biscuits in a pie dish, spread cream over them and sprinkle with sugar mixture. Repeat biscuits, cream and sugar. Set in fridge for 12 hours. Remove 1 hour before baking. Bake 10 minutes at 400°.

DAPHNE FURMAN

SALTY-CRAK PIE

3 Egg Whites
1 Cup Castor Sugar
1/2 Salt-Crux
1 Cup Chopped Pecan Nuts
1 Teaspoon Vanilla

Method:

Beat eggs very well, and slowly add the sugar. Beat very well again. Add crushed Salt-Crux and nuts. Bake in a 9" pie dish at 350° for 25-30 minutes. Top with whipped cream.

DAPHNE FURMAN

CHOCOLATE MOSAIC CAKE

2 Teaspoons Gelatine
100g Bitter Chocolate (4 oz.)
1/2 Cup Hot Water
1 Teaspoon Vanilla
1 Teaspoon Cold Water
1/2 Cup Sugar
4 Eggs Separated
1/2 Cup Cream Whipped (1/2 pint)
3 Packets Foodst. Mixture, dipped in mixture of Milk and Brandy

Method:

Soften gelatine in cold water. Melt chocolate in double boiler. Add hot water to gelatine and stir till smooth. Then stir into chocolate. Remove from stove. Beat egg yolks with sugar until thick and creamy. Add chocolate mixture and vanilla. Lastly fold in cream. Line a large-bottomed tin with waxed paper. Cover bottom with a layer of biscuits. Then chocolate mixture until all used, ending with biscuits on top. Chill 12 to 24 hours. Remove and decorate with cream rosettes and shavings of chocolate.

DAPHNE FURMAN

GINGER TART

3 Teaspoons Brown Sugar
1 Teaspoon Mixed Spice
1/2 Pint Cream
1 Packet Ginger Biscuits
1/2 Teaspoon Cinnamon
1/2 Teaspoon Ginger

Method:

Whip cream, add cinnamon and ginger. Lay biscuits in a pie dish, spread cream over them and sprinkle with sugar mixture. Repeat biscuits, cream and sugar. Set in fridge for 12 hours. Remove 1 hour before baking. Bake 15 minutes at 400°.

DAPHNE FURMAN

STRAWBERRY CREAM PUFFS

1 Cup Water
125g. Butter or Margarine
1 Cup Self-Raising Flour
Pinch Salt
4 Eggs
Whipped Cream
Strawberries

Method:

Place water and butter in saucepan and bring to boil. Add flour, salt and stir until dough becomes smooth and forms one lump. Remove from heat and add well-beaten eggs gradually until mixture is smooth. Place spoonfuls into greased patty pans. Bake 375° oven for 15 minutes, then reduce heat to 325° for 20 minutes or until puffs are dried out. When cool fill with cream and strawberries.
For dessert: Build up puffs into tall pyramid.

MASHA FLEISSIG

ALMOND TART

1 Cup Flour
2 Tablespoons Sugar
1/2 Teaspoon Baking Powder
2ozs. Butter
1 Egg

Method:

Mix all ingredients. Grease a dish and flatten dough onto bottom.

Filling:

100g. Flaked Almonds
3ozs. Butter
1 Tablespoon Milk
1 Teaspoon Vanilla
4 Tablespoon Sugar

Method:

Boil filling until it thickens slightly. Pour over pastry. Bake at 375° for 25 minutes.

MASHA FLEISSIG

STRAWBERRY CREAM PUFFS

1 Cup Water
1/2 lb. Butter or Margarine
1 Cup Self-Raising Flour
Pinch Salt
4 Eggs
Whipped Cream
Strawberries

Method:

Place water and butter in saucepan and bring to boil. Add flour, salt and stir until dough becomes smooth and forms one lump. Remove from heat and add well-beaten eggs gradually until mixture is smooth. Place spoonfuls into greased patty pans. Bake 375° oven for 15 minutes, then reduce heat to 325° for 20 minutes or until puffs are dried out. When cool fill with cream and strawberries.
For decoration: Build up puffs into tall pyramids.

MARNA FLEISCH

ALMOND TART

1 Cup Flour
2 Tablespoons Sugar
1/2 Teaspoon Baking Powder
Salt, Butter

Method:

Mix all ingredients. Grease a dish and flatten dough onto bottom.

Filling:

1/2 lb. Almond
1/2 lb. Butter
1 Teaspoon Milk
1 Teaspoon Vanilla
1 Teaspoon Sugar

Method:

Roll filling until it spreads slightly. Pour over pastry. Bake at 375° for 25 minutes.

MARNA FLEISCH

VAN DER HUM TART

50ml. Butter (4 Tablespoons)
185ml. Sugar (3/4 Cup)
250ml Chopped Pecan Nuts (1 Cup)
250ml Coconut (1 Cup)

Filling:

6 Egg Yolks
250ml Sugar (1 Cup)
12.5ml Gelatine (1 Tablespoon)
500ml Cream (2 Cups)
125ml Van Der Hum (1/2 Cup)
Pinch Salt

Method:

Cream butter and sugar. Mix nuts and coconut and rub with fingers into butter mixture. Press into pie dish, building up sides. Bake 12-15 minutes in 190° (375°) oven until slightly brown. Cool. Whisk yolks very well. Add sugar and beat until light. Soak gelatine in cold water and then melt over hot water. Add egg mixture. Whip cream, fold into egg mixture. Add Van der Hum and place in shell.

MASHA FLEISSIG

ONION TART

Dough:

1/2 Cup Self-Raising Flour
1/2 Packet Cadbury's Smash Instant Mashed Potato
1/2 Cup Water
1/3 Cup Oil
Pinch Salt
Cayenne Pepper
1 Tablespoon Chopped Parsley Optional

Method:

Sift flour, salt and pepper. Add potato flakes, make well in middle and add water, oil and parsley. Knead for 3 minutes - if too soft, add more flour.

Filling:

2 Cups Finely Chopped Onion
2ozs. Butter
2 Eggs
2 Yolks
Salt
1 Cup Strong Grated Cheddar Cheese
1/2 Pint Milk

Method:

Beat eggs and yolks until frothy, add milk. Fry onions in butter until glassy and add to egg mixture. Grease dish and line with dough. Cover dough with white of egg. Pour in egg and onion mixture and cheese. Sprinkle with cayenne pepper. Bake.

IRIS LAZARUS

VAN DER HUN TART

200g Butter (4 Tablespoons)
100g Sugar (1/2 Cup)
200g Chopped Pecan Nuts (1 Cup)
200g Coconut (1 Cup)

Filling:

2 Egg Yolks
200g Sugar (1 Cup)
100g Gelatine (1 Tablespoon)
500g Cream (2 Cans)
100g Van Der Hun (1/2 Cup)
Pinch Salt

Method:

Cream butter and sugar. Mix nuts and coconut and rub with fingers into butter mixture. Press into pie dish, building up sides. Bake 12-15 minutes in 350° (375°) oven until slightly brown. Cool. Whisk yolks very well. Add sugar and beat until light. Soak gelatine in cold water and then melt over hot water. Add egg mixture. Whip cream, fold into egg mixture. Add Van der Hun and place in shell.

MAKES TWENTY

CHICKEN AND

Dough:

1/2 Cup Self-Raising Flour
1/2 Cup Cold Water
1/2 Cup Oil
Pinch Salt
Cayenne Pepper
1 Tablespoon Chopped Parsley Optional

Method:

Put flour, salt and pepper. Add potato flakes, mix well in middle and add water, oil and parsley. Knead for 5 minutes - if too soft, add more flour.

Filling:

2 Cans Finely Chopped Chicken
300g Butter
2 Eggs
2 Yolks
Salt
1 Cup Strong Grated Cheddar Cheese
1/2 Pint Milk

Method:

Beat eggs and yolks until frothy, add milk. Fry onions in butter until glassy and add to egg mixture. Gratin dish and line with dough. Cover dough with white of egg. Pour in egg and onion mixture and cheese. Sprinkle with cayenne pepper. Bake.

THIS MAKES

QUEEN ELIZABETH CAKE

1 Packet Chopped Dates
1 Teaspoon Bicarbonate of Soda
1 Cup Boiling Water
1 1/2 Cups Self-Raising Flour or 1 1/2 Cups Cake Flour + 1 1/2
Teaspoons Baking Powder
2ozs. Butter
1 Cup Sugar
Pinch Salt
1 Egg
1 Teaspoon Vanilla
Optional 1/2 Cup Chopped Pecan or Walnuts

Method:

Sprinkle Bicarb over dates and pour over boiling water. Allow to stand for 10-15 minutes. Cream butter and sugar. Add beaten egg, flour, vanilla and salt. Beat and throw in date mixture. Pour into well-greased pie dish or springform tin. Bake at 350° for 30-40 minutes. Five minutes before cake is ready, prepare topping.

Topping:

1 Cup Coconut
10 Tablespoons Brown Treacle Sugar
3ozs. Butter
Little more than 1/4 pint cream

Method:

Bring to the boil and boil for 3 minutes. Put oven onto grill and pour topping over hot cake with oven door open until glaze has formed + 3 minutes.

IRIS LAZARUS

ORANGE CAKE

3/4 Cup Milk
1 1/2 Cups Flour
1 Cup Sugar
1/4 Teaspoon Salt
3 Eggs
4 Tablespoons Margarine or Butter
1 1/2 Teaspoons Baking Powder

Method:

Boil milk, add butter. Beat eggs, add sugar. Sift in dry ingredients. Lastly add milk mixture. Bake in Sandwich tins or in 1 tin or pie dish for 25 minutes at 350°.

Syrup:

1 1/4 Cups Sugar
1 Cup Water
2 Tablespoons Butter

Method:

Boil for 5 minutes. Allow to cool, add 1 cup freshly squeezed orange juice and 2 tablespoons grated orange rind. Prick warm cake and pour syrup over cake. Eat when very fresh.

IRIS LAZARUS

QUEEN ELIZABETH CAKE

1 Packet Chopped Dates
1 Teaspoon Bicarbonate of Soda
1 Cup Boiling Water
1 1/2 Cups Self-Raising Flour or 1 1/2 Cups Cake Flour + 1 1/2
Teaspoons Baking Powder
1 Teaspoon Vanilla
Optional 1/2 Cup Chopped Lemon or Orange
1 Teaspoon Vanilla
1 Teaspoon Baking Powder
1 Cup Sugar
1 Teaspoon Baking Powder
1 Teaspoon Vanilla
Optional 1/2 Cup Chopped Lemon or Orange

Method:

Sprinkle bicarb over dates and pour over boiling water. Allow to
stand for 10-15 minutes. Cream butter and sugar. Add beaten eggs,
flour, vanilla and salt. Beat and throw in date mixture. Pour into
well-greased tin. Bake at 350° for 30-40
minutes. Five minutes before cake is ready, prepare topping.

Topping:

1 Cup Coconut
1/2 Teaspoon Brown Powdered Sugar
1 Teaspoon Vanilla
1 Teaspoon Baking Powder
1 Teaspoon Vanilla
1 Teaspoon Baking Powder

Method:

Bring to the boil and boil for 5 minutes. The cream will grill and
pour topping over hot cake with oven door open until glass has formed
+ 5 minutes.

ORANGE CAKE

3/4 Cup Milk
1 1/2 Cups Flour
1 Cup Sugar
1/2 Teaspoon Salt
3 Eggs
4 Teaspoons Baking Powder or Butter
1 1/2 Teaspoons Baking Powder

Method:

Boil milk, add butter, beat eggs, add sugar. Beat in dry ingredients.
Lastly add with mixture. Bake in sandwich tin or in 1 tin or tin
dish for 25 minutes at 350°.

Syrup:

1 1/2 Cup Sugar
1 Cup Water
2 Teaspoons Butter

Method:

Boil for 5 minutes. Allow to cool, add 1 cup freshly squeezed orange
juice and 2 Teaspoons grated orange rind. Pick over cake and pour
syrup over cake. Eat when very fresh.

FLORA CAKE

2 Cups Flour
1/2 Small Flora
1 Tablespoon Oil
3/4 Cup Milk
1 Cup Sugar
2 Teaspoon Baking Powder
2 Tablespoons Maizena
4 Eggs

Method:

Beat all ingredients with exception of baking powder. Fold in baking powder. Place 1/2 dough in cake tin, sprinkle with cinnamon and sugar. Put rest of dough and sprinkle with cinnamon and sugar and nuts. Bake 350° for 3/4 hour.

LILY BAILISON

PARAVA CHOCOLATE CAKE

1 Cup plus 2 Tablespoons Flour
3 Eggs
3/4 Cup Sugar
1/2 Cup Oil
1/4 Cup Cocoa
1/2 Cup Cold Water
1 Teaspoon Cinnamon
3 Teaspoon Baking Powder
Pinch Salt

Method:

Mix oil, sugar and egg yolks well together in mixmaster. Add water, salt. Sift dry ingredients together and add to mixture. Beat egg whites stiffly and add to mixture. Bake in 2 layer pans at 425° for 25 minutes. Sandwich together with jam.

LILY BAILISON

MOCK MILLE FLEUR

Flaky Pastry
Instant Pudding - Vanilla or Caramel
1 Cup Milk
1/4 Pint Sweet Cream

Method:

Line a baking sheet with greaseproof paper. Unroll pastry and cut in half. Bake at 450° for 10 minutes. Cool. Mix instant pudding with milk and leave in fridge for few minutes until firm. Whip cream with little sugar. When stiff add to the pudding mixture and mix in mixmaster until firm. Spread over 1/2 of pastry and cover with other 1/2. Make a water icing with icing sugar, water and few drops of lemon juice.

LILY BAILISON

FLORA CAKE

2 Eggs
2 Tablespoons Vanilla
2 Tablespoons Baking Powder
1 Cup Sugar
3/4 Cup Milk
1 Tablespoon Oil
1/2 Small Flour
2 Cups Flour

Method:

Beat all ingredients with exception of baking powder. Fold in baking powder. Place 1/2 dough in cake tin, sprinkle with cinnamon and sugar. Put rest of dough and sprinkle with cinnamon and sugar and nuts. Bake 350° for 3/4 hour.

LILY BAILLSON

PARAVA CHOCOLATE CAKE

1 Cup plus 2 Tablespoons Flour
2 Eggs
1/2 Cup Sugar
1/2 Cup Oil
1/2 Cup Cocoa
1/2 Cup Cold Water
1 Tablespoon Cinnamon
1 Tablespoon Baking Powder
Pinch Salt

Method:

Mix all sugar and egg yolks well together in mixer. Add water. Beat 5 minutes. Beat dry ingredients together and add to mixture. Beat 5 minutes. Mix all together and add to mixture. Bake in 8 layer pan at 450° for 25 minutes. Remove from oven and cool.

LILY BAILLSON

ROSE MILLS FLAVOR

1/2 Pint Heavy Cream
1 Cup Milk
1/2 Pint Vanilla or Caramel
1/2 Pint Heavy Cream

Method:

Line a baking sheet with waxed paper. Spread heavy cream and cut in half. Bake at 450° for 10 minutes. Cool. Mix heavy cream with milk and leave in fridge for 10 minutes until firm. Whip cream with little sugar. When stiff add to the pudding mixture and mix in mixer until firm. Spread over 1/2 of heavy cream and cover with other 1/2. Bake a water icing with icing sugar, water and few drops of lemon juice.

LILY BAILLSON

CINNAMON NUT CAKE

2 Cups Flour
3 Teaspoons Baking Powder
1/2 Teaspoon Salt
1 Teaspoon Cinnamon
1/2 Cup Soft Butter
1 Cup Brown Sugar
2 Eggs (unbeaten)
1 Teaspoon Vanilla

Method:

Cream butter and sugar, add eggs and vanilla. Then add sifted dry ingredients alternately with 3/4 Cup milk. Beat for 2 minutes. Bake 45 minutes at 350° F.

Topping:

4 Tablespoons Butter	}	Melt, stirring bring to boil
3 Tablespoons Cream		
1/2 Cup Brown Sugar		

remove from heat and add

1/2 Cup Chopped Nuts
1/2 Teaspoon Vanilla
1/2 Cup Coconut

Spread topping over cake while warm and add cherries for decoration. Grill until bubbly and browned.

JEAN SAID

EASY TAIGLACH

Dough:

5 Eggs
+ 450 grams Self-Raising Flour +

Method:

Beat eggs well, add self-raising flour to make a soft plyable dough. Roll into ropes + 2cm. in diameter and cut + 2cm thick.

Syrup:

2 Cups Sugar
2 Cups Syrup
1/2 Cup Water
2 Tablespoons Ginger

Method:

Boil together. Drop pieces of dough one by one into boiling syrup and reduce heat to very slow. Cook slowly for 10 minutes and turn gently. Cook for a further 10 minutes and turn again. By now all the white taigels should have dropped to the bottom and the syrup should be almost absorbed. Cook for a further 10 minutes. Cool on a wet board sprinkled with coconut.

JEAN SAID

DRINKING CHOCOLATE CAKE

1 1/4 Cups Sugar
1 Cup White yoghurt
1 Teaspoon Bicarbonate of Soda
2 1/2 Cups Flour
2 Teaspoons Baking Powder
Pinch of Cream of Tartar
3 Eggs
6ozs. Margarine (150 grams) 1/4 big tub
2 Teaspoons Vanilla
3 Tablespoons Cadbury's Drinking Chocolate

Method:

Sift dry ingredients, flour and chocolate. Cream margarine and sugar and add eggs one at a time, and beat well. Alternatively add yoghurt and flour. Grease large pyrex and bake at 375° for 45 minutes.

Syrup:

1 Cup Milk
2ozs. Butter
5 Tablespoons Drinking Chocolate
3/4 Cup Sugar

Method:

Boil for 10 minutes, before cake is out of oven, prick cake while still warm and pour over hot sauce.

PAM EHRLICH

BUTTER CAKE (Can be made in Magimix)

1 1/2 Cups Flour
3/4 Cup Castor Sugar
1/4 Teaspoon Salt
2 Eggs
1 Teaspoon Vanilla
1/4lb Butter
1/2 Cup Milk
2 Teaspoons Baking Powder

Method:

Mix all dry ingredients together. Then add all the other ingredients, lastly adding baking powder. Bake for 30 minutes at 400° oven

Variations: Add Lemon Rind
Add Orange Rind
Add Granadilla Pulp

JEANETTE MILLER

CREPES WITH CHERRIES

Batter:

230g. Plain Flour
2ml. Salt
2ml. Sugar
2 Eggs
500ml. Milk

Filling:

60g. (65ml.) Butter
90g. (110ml.) Castor Sugar
Rind of 1/2 Orange cut in strips
10ml. Orange Juice
5ml. Lemon Juice
12.5ml. Kirsh or Curacao

Cherry Mixture:

1 Tin Cherries
5ml. Cornflour
Little Water
12.5ml. Brandy

Method:

Sift flour, salt and sugar into a bowl, make well in centre of flour and break eggs in, one at a time. Add milk gradually until mixture is smooth. The batter should be runny. Cover and leave to stand for 30 minutes.

Make the filling by creaming together butter and castor sugar. Work in orange juice, lemon juice and liquor and orange rind.

Pour a little oil into a small frying pan. Fry crepes. Must be thin. Turn onto a sugared paper and keep warm. Spread crepes with filling. Fold in half and fold again. Place in serving dish, spoon cherry mixture over. Heat brandy and pour over pancakes and flambe.

JEANETTE MILLER

LEMON COLD SOUFFLE

3 Eggs Separated
1 Large Lemon
300ml Castor Sugar
37.5ml. Cold Water
12.5ml. Evaporated Milk or Cream Beaten

Method:

Prepare souffle dish (wrap dish with waxwrap, tied with string standing 3 inches above top of dish). Separate eggs, peel lemon and grate rind. Squeeze out lemon juice. In a heatproof or china bowl, place egg yolks, lemon juice, rind and sugar. Place over a saucepan of boiling water and whisk over the heat until thick enough to leave a trail. Remove from heat and whisk until cool.

Dissolve gelatine over low heat in 37.5ml. water. Stir into egg mixture. When thickened, fold in the beaten cream.

Beat the egg whites stiff, fold into mixture with a metal spoon.

Pour into prepared souffle dish. Smooth top and leave to set.

When set remove paper and decorate with cream, cherries, coconut, etc.

Variations - omit lemon

Orange Souffle - rind and juice of medium orange

Coffee Souffle - blend 12.5ml. coffee powder when dissolving gelatine

Chocolate Souffle - dissolve 60g. chocolate over hot water and add with the dissolved gelatine.

JEANETTE MILLER

COCONUT KISSES

1 Large Tin Condensed Milk
1lb dessicated Coconut

Method:

Mix well and put spoonfuls on a greased baking sheet and add cherries for decoration. Bake in moderate oven until golden brown.

VIVIANNE MEYER

GRANADILLA TART

3/4 Packet Marie Biscuits
1 Large Tin Condensed Milk
1 Packet Lemon Jelly
12 Granadillas
1/4lb Butter
Juice of 1 Lemon

Method:

Crush Marie biscuits. Melt butter. Mix butter and biscuits. Then grease pie dish and spread mixture into dish, then sprinkle with 1 teaspoon sugar. Bake in a hot oven for 5 to 10 minutes. Make jelly with 1 cup boiling water. Allow jelly to cool completely. Scoop out granadilla pulp. Mix with condensed milk and then add lemon juice slowly, and then add the cooled jelly. Before adding granadilla mixture to base allow to cool completely. Set in fridge.

VIVIANNE MEYER

PINEAPPLE DELICIOUS

1 Pineapple
1 Cup Sugar
1 Cup Water
1 Tablespoon Butter or Margarine
1/2 Packet Pineapple Jelly
2 Eggs Separated
2 Level Tablespoons Custard Powder
Little Water
Pinch Salt

Method:

Grate the pineapple and add sugar and water, (this can all be put into a liquidiser). Bring to the boil and add butter. Beat the yolks and add the custard powder with a little water slowly. Stir egg mixture into the pineapple mixture and cook. Keep stirring until smooth. Add the jelly and stir until it dissolves. Set aside to cool. When nearly set fold in the stiffly beaten egg whites. Leave in refrigerator until needed or freeze in an oblong foil dish.

To freeze: Let the sweet set firmly, cover with jiffy plastic wrap, seal with foil lid and freeze. For special occasions the sweet can be left in a glass dish, covered with tin foil to exclude all air.

VIVIANNE MEYER

COCONUT KISS

1 Large Tin Condensed Milk
1/2 Biscuits

Method:

Mix well and put spoonfuls on a greased baking sheet and add cherries for decoration. Bake in moderate oven until golden brown.

VIVIANE MEYER

GRANADILLA TART

1/2 Packet Lemon Biscuits
1 Large Tin Condensed Milk
1 Packet Lemon Jelly
1/2 Granadilla
1/2 Cup Butter
1/2 Cup of 1 Lemon

Method:

Cream lemon biscuits, beat butter, mix butter and biscuits. Then spread on dish and spread mixture into dish. Bake in moderate oven for 10 minutes. Remove to a hot oven for 5 to 10 minutes. Then jelly with 1 cup boiling water. Allow jelly to cool completely. Scoop out granadilla pulp. Mix with condensed milk and then add. Before adding granadilla mixture to base allow to cool completely. Set in fridge.

VIVIANE MEYER

PINEAPPLE RELISH

1 Pineapple
1 Cup Sugar
1 Cup Water
1 Tablespoon Butter or Margarine
1/2 Packet Pineapple Jelly
2 Eggs Separated
2 Level Tablespoons Mustard Powder
Little Water
Pinch Salt

Method:

Grate the pineapple and add sugar and water (this can all be put into a blender). Bring to the boil and add butter. Beat the eggs and add the mustard powder with a little water slowly. Stir egg mixture into the pineapple mixture and cook. Keep stirring until smooth. Add the jelly and stir until it dissolves. Set aside to cool. When nearly set fold in the stiffly beaten egg whites. Leave in refrigerator until needed or freeze in an oblong loaf dish. To freeze: Let the sweet set firmly, cover with cellophane wrap, seal with foil and freeze. For special occasions the sweet can be left in a glass dish, covered with tin foil to exclude all air.

VIVIANE MEYER

FRUIT CAKE

In a saucepan quite large, boil:

1/4lb Margarine
1 Cup Milk
1 Cup Fruit Cake Mix
1 Cup Sugar

Cool for 5 minutes. While still hot add 1/2 small teaspoon Bicarbonate of Soda, dissolved in a little lukewarm water.

Then add:

1 Beaten Egg
Pinch Salt
Cut-up Cherries
Full Tot Brandy
2 Cups Flour
1/2 Teaspoon Baking Powder

Mix well. Bake 325° for 1 Hour (or little longer).
Double this recipe for 2 medium loaves.

SELMA GOLDFINE

GINGER DELIGHTS

2 1/2 Cups Flour
1/2lb Butter
1 Cup Sugar
Pinch Salt
1 Teaspoon Ginger
1 Egg
1 Teaspoon Baking Powder
9 Pieces Ginger
12 Cherries

Method:

Melt butter. Add flour, sugar and other dry ingredients. Beat egg separately and add to mixture. Press dough into greased tin 15" X 10" and bake at 400° for 30 minutes. While still hot, ice with lemon juice and icing sugar, mixed to a thick paste.

SELMA GOLDFINE

POPPY SEED SOUR CREAM CAKE

1 Packet Yellow Cake Mix
1 Packet French Vanilla Instant Pudding
4 Eggs
1 Cup Sour Cream
1/2 Cup Oil
1/2 Cream Sherry
1/3 Cup Poppy Seed (soaked in 1/2 Cup Milk for 2 Hours or overnight)

Method:

Mix together. Bake at 350° for 1 hour.

SELMA GOLDFINE

FRUIT CAKE

In a saucepan quite large, boil:

- 1/2 lb Margarine
- 1 Cup Milk
- 1 Cup Fruit Cake Mix
- 1 Cup Sugar

Cool for 5 minutes. While still hot add 1/2 small teaspoon Bicarbonate of Soda, dissolved in a little lukewarm water.

Then add:

- 1 Beaten Egg
- Pinch Salt
- Cut-up Cherries
- 1/2 lb Brandy
- 2 Cups Flour
- 1/2 Teaspoon Baking Powder

Mix well. Bake 325° for 1 hour (or little longer). Double this recipe for 2 medium loaves.

CELIA GOLDPINE

CHERRY CAKE

2 1/2 Cup Flour

- 1 Cup Sugar
- Pinch Salt
- 1 Teaspoon Baking Powder
- 1 Egg
- 1 Teaspoon Baking Powder
- 9 Pieces Cherry
- 1/2 Cherry

Method:

Melt butter. Add flour, sugar and other dry ingredients. Beat egg separately and add to mixture. Press dough into greased tin 15" x 10" and bake at 350° for 30 minutes. While still hot, ice with lemon juice and icing sugar, mixed to a thick paste.

CELIA GOLDPINE

POPPY SEED SOUR CREAM CAKE

- 1 Packet Yellow Cake Mix
- 1 Packet French Vanilla Instant Baking
- 1 Egg
- 1 Cup Sour Cream
- 1/2 Cup Oil
- 1/2 Cup Poppy Seed
- 1/2 Cup Poppy Seed (soaked in 1/2 Cup Milk for 2 hours or overnight)

Method:

Mix together. Bake at 350° for 1 hour.

CELIA GOLDPINE

ALMOND COFFEE CREAM LOG

4 Eggs Separated
3ozs. Sugar
1/4 Teaspoon Vanilla Essence
Pinch Salt
3ozs. Ground Unblanched Almonds

Method:

Beat egg yolks and sugar until very light, and salt, vanilla essence, ground almonds and fold in stiffly beaten egg whites. Pour mixture onto well-greased swiss roll pan (about 13" X 10"), which has been lined with greaseproof paper, also well greased. When baked, turn onto board covered with buttered greaseproof paper, roll up instantly in paper and set aside to cool. Unroll, spread thickly with whipped cream filling (see below), roll up as for swiss roll, cover with remaining cream filling, make streaks with fork to resemble log sprinkle with a little cocoa and keep in fridge until needed.

Temperature: 400°

Time: About 10 minutes

WHIPPED CREAM FILLING

1/2 Pint Cream
3 Tablespoons Icing Sugar
Few Drops Vanilla Essence or Few Drops Coffee Essence or
2 Teaspoons Instant coffee dissolved in 1 Teaspoon Boiling Water

Method:

Whip cream, adding sugar gradually, add flavouring and mix till well blended.

CECILE KOPPING

ALMOND COFFEE CREAM LOG

4 Eggs Separated
3ozs. Sugar
1/4 Teaspoon Vanilla Essence
Pinch Salt
3ozs. Ground Unblanched Almonds

Method:

Beat egg yolks and sugar until very light, add salt, vanilla essence, ground almonds and fold in stiffly beaten egg whites. Pour mixture onto well-greased Swiss roll pan (about 12" X 10"), which has been lined with greaseproof paper, also well greased. When baked, turn onto board covered with buttered greaseproof paper, roll up instantly in paper and set aside to cool. Unroll, spread thickly with whipped cream filling (see below), roll up as for Swiss roll, cover with remaining cream filling, make streaks with fork to resemble log, sprinkle with a little cocoa and keep in fridge until needed.

Time: About 10 minutes

Temperature: 400°

WHIPPED CREAM FILLING

1/2 pint Cream
3 Tablespoons Fining Sugar
Few Drops Vanilla Essence or Few Drops Coffee Essence or
2 Teaspoons Instant Coffee dissolved in 1 Teaspoon Boiling Water

Method:

Whip cream, adding sugar gradually, and flavouring and mix till well blended.

CREDIT NOTE

DOBOSCH TORTE

1/4lb Butter
1 Cup Castor Sugar
3 Eggs
2 Cups Flour
1 Teaspoon Vanilla Essence
3 Teaspoons Baking Powder
1+1/4 Cup Hot Water and 3/4 Cup Milk Mixed

Method:

Cream butter and sugar, add egg yolks and vanilla, add flour, milk and water alternately, lastly fold in stiffly beaten egg whites and baking powder. Grease sandwich tins well with butter and place dough in thin layers in each tin. Bake each layer 10 minutes at 375°, this makes 6 layers. When the layers are baked, put aside to cool and make filling as below.

Filling:

2 Cups Icing Sugar sifted
1/4lb Butter
2 Egg Yolks
100g. Dark Chocolate
1 Tablespoon Hot water

Method:

Melt chocolate over hot water. Cream butter and icing sugar. Add beaten egg yolks, mixing well. Add hot water and melted chocolate and beat until mixture reaches a creamy consistency. Now put aside one layer of cake, and sandwich the remaining layers with the chocolate filling.

Make a caramel topping by melting 3 tablespoons castor sugar in a small frying pan. When golden brown in colour, pour quickly over remaining layer of cake. Spread the caramel with a palette knife, dipped in cold water and mark the top into wedges, so as to make it easier for cutting. Now place the caramel layer on top of the cake and cover the sides of the whole cake and decorate the top with a few piped rosettes of the chocolate mixture.

N.B. Don't put cake in a tin otherwise caramel starts weeping.

DOLLY HERSHBERG

ORANGE CARAMEL CAKE

4 Eggs
1+1/2 Cups Sugar
2 Cups Flour
1 Cup Milk
1 Teaspoon Orange Rind
1/4lb Butter
2 Teaspoons Baking Powder

Method:

Beat eggs and sugar together very well, then add orange rind, boil together butter and milk, add alternately with flour, lastly add baking powder. Bake 375° for 50 minutes.

...../Icing

CHOCOLATE CAKE

1/2 Cup Butter
1 Cup Caster Sugar
2 Eggs
2 Cups Flour
1 Teaspoon Vanilla Essence
3 Teaspoons Baking Powder
1 1/2 Cup Hot Water and 1/2 Cup Milk mixed

Method:

Cream butter and sugar, add egg yolks and vanilla, add flour, milk and water alternately, beating well in electric beater egg whites and baking powder. Spread mixture in each tin. Bake each layer 10 minutes at 375°, this makes 4 layers. When the layers are baked, put aside to cool and make filling as below.

Filling:

2 Cups Icing Sugar sifted
1/2 Cup Butter
2 Egg Yolks
1/2 Cup Dark Chocolate
1 Teaspoon Hot Water

Method:

Melt chocolate over hot water. Cream butter and icing sugar. Add beaten egg yolks, mixing well. Add hot water and melted chocolate and beat until mixture is smooth and shiny. Spread mixture in each tin. Bake each layer 10 minutes at 375°. When the layers are baked, put aside to cool and make filling as below.

Take a narrow strip of paper by cutting 3 Teaspoons Caster Sugar in a small frying pan. Heat golden brown in colour, pour quickly over remaining layer of cake. Spread the caramel with a palette knife, dipped in cold water and level the top with a wooden spoon. Now place the caramel layer on top of the cake and cover the sides of the whole cake and decorate the top with a few piped rosettes of the chocolate mixture.
N.B. Don't put cake in a tin otherwise caramel starts weeping.

ONLY RECOMMEND

CHOCOLATE CAKE

2 Eggs
1 1/2 Cup Sugar
2 Cups Flour
1 Cup Milk
1 Teaspoon Orange Rind
1/2 Cup Butter
3 Teaspoons Baking Powder

Method:

Beat eggs and sugar together very well, then add orange rind, beat together butter and milk, add alternately with flour, finally add baking powder. Bake 20 minutes.

Icing:

1/2 Cup Orange Juice
3/4 Cup Sugar
2ozs. Butter

Method:

Boil until thick (about 15 - 20 minutes), stirring frequently. When ready pour over cooled cake.

DOLLY HERSHBERG

STRUDEL CAKE

Batter:

1+1/2 Cups Sugar
2 Eggs
3 Cups Flour
1/4lb Butter
1+1/2 Cups Milk
4 Teaspoons Baking Powder

Method:

Cream together the butter and sugar. Add the eggs and flour, then the milk and then the baking powder.

Filling:

1 Cup Brown Sugar
4 Tablespoons Flour
4 Teaspoons Cinnamon
2ozs. Melted Butter

Method:

Mix together. Place half the batter in a large greased pyrex dish. Sprinkle half the filling onto the dough, and then add the rest of the batter and spread evenly and sprinkle the remainder of the filling on top. Bake 375° for 50 minutes.

DOLLY HERSHBERG

Ingredients:

1/2 Cup Orange Juice
3/4 Cup Sugar
2 Eggs, Beaten

Method:

Beat until thick (about 10-15 minutes), stirring frequently. Pour into greased pan over cooled cake.

COOKING INSTRUCTIONS

STRAWBERRY CAKE

Ingredients:

1 1/2 Cup Sugar
1/2 Cup Flour
1/2 Cup Milk
1/2 Cup Oil
1/2 Cup Strawberry Jam

Method:

Mix together the butter and sugar. Add the eggs and flour, then the milk and then the baking powder.

Filling:

1 Cup Brown Sugar
1/2 Cup Strawberry Jam
1/2 Cup Strawberry Jam
1/2 Cup Strawberry Jam

Method:

Mix together. Place half the batter in a large greased oven dish. Sprinkle half the filling onto the dough, and then add the rest of the batter and spread evenly and sprinkle the remainder of the filling on top. Bake 375° for 30 minutes.

COOKING INSTRUCTIONS